

**Claims**

1. Method for at least partially dehydrating the casing of co-extruded food products, comprising the processing steps of:
  - 5 A) supplying an aqueous salt solution to the exterior of the co-extruded food products,
  - B) collecting the aqueous salt solution used during processing step A),
  - C) reconditioning the collected aqueous salt solution, and
  - D) reusing the reconditioned aqueous salt solution with the processing step A).
- 10 2. Method as claimed in claim 1, **characterized in that** reconditioning of the aqueous salt solution during processing step C) comprises forced evaporation of water out of the salt solution.
3. Method as claimed in claim 2, **characterized in that** the forced evaporation of  
15 water out of the salt solution comprises of heating the salt solution.
4. Method as claimed in any of the foregoing claims, **characterized in that** the collected aqueous salt solution is filtered.
- 20 5. Method as claimed in claim 4, **characterized in that** the collected aqueous salt solution is filtered in a manner such that at least one component is substantially removed from the aqueous salt solution by means of absorption.
6. Method as claimed in claim 4, **characterized in that** the collected aqueous salt  
25 solution is filtered in a manner such that at least one component is substantially removed from the aqueous salt solution by means of adsorption, for instance using active carbon.
7. Method as claimed in any of the foregoing claims, **characterized in that** an  
30 additive is added to the aqueous salt solution so as to prevent discolouration.
8. Method as claimed in any of the foregoing claims, **characterized in that** an additive is added to the aqueous salt solution so as to at least partially reverse discolouration.

9. Method as claimed in claim 7 or 8, **characterized in that** the additive comprises a strong oxidant, such as hydrogen peroxide.

5 10. Method as claimed in claim 9, **characterized in that** the strong oxidant consists of a salt derivative of a strong oxidant, such as sodium percarbonate.

11. Method as claimed in claim 9, **characterized in that** the strong oxidant consists of an acid derivative.

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12. Method as claimed in any of the foregoing claims, **characterized in that** the aqueous salt solution is irradiated in order to at least substantially prevent discolouration thereof.

15 13. Method as claimed in any of the foregoing claims, **characterized in that** the aqueous salt solution is irradiated in order to at least substantially reverse discolouration of the aqueous salt solution.

20 14. Method as claimed in claim 12 or 13, **characterized in that** the irradiation takes place by means of ultraviolet radiation.

15. Device for at least partially dehydrating the casing of co-extruded food products, comprising:

- 25 - a brining system for co-extruded food products,  
- supply means for an aqueous salt solution connecting onto the brining system, and  
- collecting means for the aqueous salt solution likewise connecting onto the brining system,

30 **characterized in that** the device is also provided with reconditioning means for reconditioning aqueous salt solution collected by the collecting means and feeding the supply means with a reconditioned aqueous salt solution.

16. Device as claimed in claim 15, **characterized in that** the reconditioning means comprise heating means for heating the collected aqueous salt solution.

17. Device as claimed in claim 15 or 16, **characterized in that** the reconditioning means are provided with dispensing means for feeding an additive to the aqueous salt solution.

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18. Device as claimed in any of the claims 15-17, **characterized in that** the reconditioning means are provided with irradiating means.

19. Device as claimed in any of the claims 15-18, **characterized in that** the  
10 reconditioning means are provided with a filter.